

Apple Glazed Pork Chops

1 Reynolds oven bag large size

1tbsp. flour

1 pkg. onion soup mix

½ cup of apple juice

¼ cup of honey

4 pork chops about ½ inch thick

2 medium apples, cored and cut into eights

Preheat oven to 350 degrees.

Add onion soup mix, apple juice and honey to the bag. Add flour and then squeeze the bag well to mix the flour into the mixture.

Add pork chops and then apples; making sure to coat all the pork chops.

Arrange pork chops in the oven on a baking sheet making sure you lay them out evenly. Close bag with nylon string and then cut a couple of 6 inch slits in the top of the bag.

Bake 30-35 minutes.